

# Fish Taco

**Makes:** 100 servings

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Ingredients	Weight	Measure
Nonfat sour cream	3 lb	1 qt 2 cup
Low fat mayonnaise	2 lb	1 qt
Lemon juice		½ cup
Fresh cilantro, roughly chopped	5 oz	1 qt
Taco seasoning mix, low sodium	11 oz	2 cup
Red and green cabbage, shredded	10 lb	2 gal 2 cup
Tomatoes, diced		1 gal
White fish fillets, unbreaded (i.e., cod), thawed if frozen	12.5 lbs	
Olive oil		1 cup 1 ½ tsp
Lemon juice		2 cup 1 Tbsp 1 ½ tsp
Taco seasoning mix, low sodium	12 oz	2 1/4 cups
Corn tortillas, whole grain, 0.9 oz		100 each

## Nutrition Information

Key Nutrients	Amount	% Daily Value
Total Calories	NA	
Total Fat	6 g	25%
Protein	16 g	
Carbohydrates	22 g	
Dietary Fiber	3 g	
Saturated Fat	1 g	4%
Sodium	507 mg	

## Directions

1. Add sour cream, mayonnaise, ½ cup lemon juice, cilantro, and 11 oz taco seasoning to a food processor. Process until well blended.
2. Add sour cream mixture to cabbage and tomatoes, fold until well mixed. CCP: Hold at 41°F or below before and during service.
3. Cut fish fillets into ¾ inch pieces.
4. Mix olive oil, 2 cup 1 Tbsp 1 ½ tsp lemon juice, and 12 oz taco seasoning. Toss with fish.
5. Transfer fish to oiled steam table pan, arrange into single layer. Discard extra marinade.
6. Bake Conventional oven: 350°F for 10-15 minutes  
Convection oven: 350°F for 5-10 minutes Fish should flake easily when tested with a fork.
7. Place tortillas in warmer to prevent tearing when folding or steam tortillas for 3 minutes until warm to prevent tearing.
8. Fill each corn tortilla with 2 oz portion of fish immediately before service.
9. Serve with ½ cup (No. 8 scoop) coleslaw mixture on the side.